



Connecting in the Global Marketplace

Northern Crops Institute (NCI)

Fargo, North Dakota, USA

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Northern Crops Institute (NCI) is an international learning and meeting center. It supports regional agriculture and value-added processing by conducting educational and technical programs that expand and maintain domestic and international markets for northern-grown U.S. crops.



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**Northern Crops Institute is located
in Fargo, North Dakota, USA.**





Northern Crops Institute (NCI) has state-of-the-art laboratories and equipment, flour mill, and feed mill that are used to educate people from throughout the world about the crops that are grown in the northern tier of the United States.



In addition to providing feed courses and technical services, NCI's Feed Center staff manufactures all of the feed for the research animals at North Dakota State University.



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Participants from 130 nations have attended courses since NCI opened in 1983. NCI's Auditorium is equipped for simultaneous translation in two languages.



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Regular courses in baking, pasta production, extrusion, milling, grain procurement and feed manufacturing are offered annually. Customized courses can be arranged to fit your needs.



During courses, staff demonstrate the quality and uses of northern-grown crops through testing and laboratory experiences.



Grain Procurement classes use the new electronic Commodity Trading Room, where students can access live feeds for financial information and electronic trades.



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Course participants often tour port facilities to see ocean vessels being loaded. This Soybean Procurement class is at the Port of Grays Harbor in Aberdeen, Washington.



**Teams come to NCI to test products, ingredients and processes.
In 2012, the Contracting for Wheat Value Workshop team
from Indonesia and Philippines evaluated products
made with wheat flours from several countries.**



The Healthy Solutions for Food Barley Uses Course focused on current barley health research and benefits of beta-glucan and dietary fiber in food barley.



The Flaxseed: Adding Food Value Course focused on helping participants understand the nutritional benefits of flaxseed and its utilization in food systems.



The Dry Edible Bean Quality and Utilization Course
highlighted dry edible bean flour utilization and
specialized dry edible bean applications.



Participants in the Marketing Pea-Based Ingredients Course learned more about the uses of pea flour in processed foods.



Participants in the Baking with Soy courses learn about the benefits of adding soy flour to baked products. Soy raises protein content, balances essential amino acids, and increases the bread's nutritional value.



During many short courses, participants tour food production companies, country and terminal elevators, barge facilities, and U.S. ocean ports.



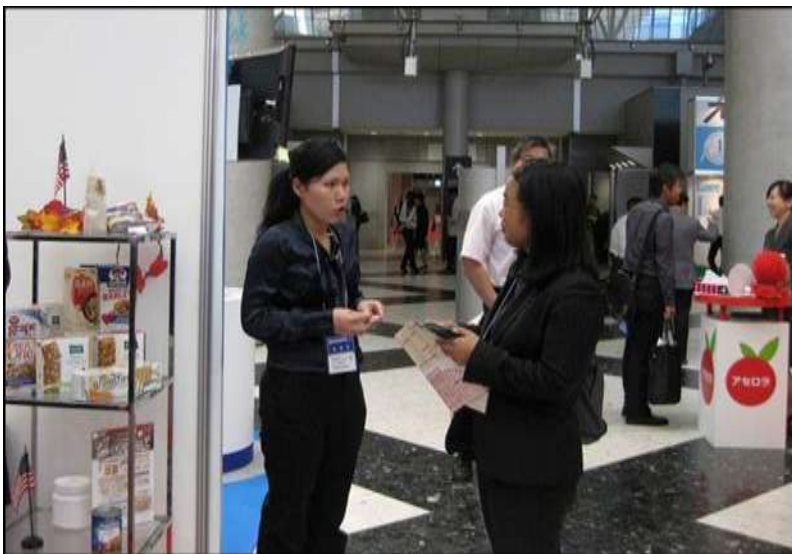
Grain Procurement Management for Importers Course
participants discuss grain quality during
a tour of the Minneapolis Grain Exchange.



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International Technical Education and Consulting

NCI Staff travels throughout the world to provide technical education and services to the food and feed industry.



JAPAN – NCI's Food Technologist promoted beta-glucan food barley products at the Health Ingredients Show in Tokyo.



TURKEY – NCI's Crop Quality Specialist traveled to Istanbul to carry out baking trials with sunflower kernels for the Turkey Global-Based Initiative (GBI) program.



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International Technical Education and Consulting



MALAYSIA - NCI's Crop Quality Specialist presented baking demonstrations to promote the use of U.S. dry edible beans, during seminars at the Malaysian Institute of Baking.



VIETNAM – NCI's Feed Center Manager presented seminars in Poultry Nutrition and Feed Technology in Ho Chi Minh City and Hanoi, in cooperation with the American Soybean Association International Marketing.



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NCI Provides Technical Assistance with:

Pilot Scale Laboratory Equipment:

**Demaco Pasta Extruder
Ravioli & Laminated Noodle Pasta Maker
Wenger Tx-52 Extruder
TA.XT2 Texture Analyzer
Oilseed Extractor
Batch Dryer (humidity controlled)
Steam Jacketed Kettles
Coating Drum
Impingement Oven
Two-Deck Baking Oven
Flaking Rolls
Baking Equipment
Dual-Purpose Mill for Durum and HRS
Feed and Feed Pellet Production**

Products:

**Flour
Bread
Pasta (fresh, frozen, dry)
Expanded Snacks
Coated Products
Precooked Analogs
Ready-to-Eat Cereals
Specialty Food Products
Animal Feed**



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Northern Crops Institute is a recognized leader in technical education and services.

Let us know what we can do for you.



Phone: 701-231-7736

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www.northern-crops.com
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